



Bar Bites

12pm to close

Mixed olives (ve) £4.50

Biltong £4.75

Pork scratchings £2.50

Kettle potato crisps (v) £1.50

Mixed nuts £3.50

Starters / Small Plates

Ollerod olive & pesto focaccia, olive oil & balsamic reduction (ve) £5.50

Pan fried scallops, garlic, lemon & chive butter, focaccia* £13.50

Chicken liver parfait, Ollerod chutney, croutes* £9

Vegetable fritters, Thai velouté, pickled red onion, coriander (ve) £8.50

Crispy spiced chicken bao, kimchi, pickled ginger, spring onion, cucumber, sesame & soy mayo £10.50

Crispy hoisin vegan bao, pickled ginger, spring onion, cucumber (ve) £10.50

Goat's curd, Isle of Wight tomatoes, charred courgette, wild garlic pesto, pickled rhubarb, oak smoked tomato Balsamic £10 (v) (gf)

Dressed Portland crab, tempura soft shell crab, pickled fennel & Isle of Wight tomatoes, nori, lemon & saffron mayo £15.50

Whole Italian burrata, chilli & fennel seed chimichurri, tomato & basil concasse, grilled ciabatta* (v) £13

Tempura prawns, spicy Asian dipping sauce, mixed baby leaf salad £9

*Gluten free replacement available (gf): gluten free (v): vegetarian (ve): vegan

Allergen Advice: Please inform a member of the team of any allergies or dietary requirements.

Please be aware that all 14 allergens are used in the kitchen and are present in the hotel, including peanuts, sesame seeds & tree nuts. Whilst we cannot guarantee zero cross contamination, we assure you that we will do our utmost to avoid it.

A discretionary 12.5% gratuity is added to dining bills, which is distributed between the front and back of house team members.

Mains

Pan fried seabass, crab tartlet, yuzu beurre blanc, courgette & grilled fennel, saffron & lemon mayo * £32.50

Brixham Skate wing, prawns, capers, chicken butter sauce, samphire, spinach, garlic & herb Jersey royals £31

Cornish lobster, pickled rhubarb & fennel salad, lemon & saffron mayo, fries (gf)
Half £34.50 / Whole £60 (*no crackers needed! – our kitchen team have picked the claw & knuckle*)

Herb crusted lamb rump, asparagus, chimichurri, cauliflower puree, fricassee of peas, edamame & bacon, anchovy & roasted garlic butter, truffle potato rosti * £31.50
(contains pinenuts)

Pan fried duck breast, duck leg bonbon, duck fat confit potato, sesame & soy marinated bok choy & broccoli, hoisin sauce £34.50

Wild lionsmane mushroom, fricassee of peas, edamame beans & asparagus, roasted garlic butter, truffle & tarragon potato rosti, chimichurri (ve) (gf) £23.50

Thai green curry, kale, tenderstem broccoli, aubergine, courgette, red pepper, baby corn, red onion & sticky rice (ve) (gf) £18
add prawns / chicken £6

Burgers

Ollerod cheeseburger, pickles, caramelised onion & smoky bacon jam, burnt butter, garlic mayo, fries £19.50 *add bacon £1.50 / add onion rings £2.50*

Halloumi burger, garlic mushrooms, sweet & sour peppers, garlic mayo, fries (v) £16
add bacon £1.50 / add onion rings £2.50

Vegan burger, pickles, lettuce, tomato, vegan mayo, fries (ve) £16

Steaks –supplied by Frampton's in Bridport, 28-day dry aged

10oz **Rump** £31 / 10oz **Ribeye** £36

served with roasted garlic, chimichurri & pink peppercorn butter, fries, sun blush tomato & Parmesan salad (gf)

add peppercorn & brandy / blue cheese sauce £2.50 or pickled onion rings £2.50

SURF & TURF? – add tempura prawns (3) £4.50 / scallops £4.50 each / half lobster £26

Sides

Fries (ve) £4.50 *add cheese £2 / chicken salt £0.50 / truffle & Parmesan £2.50*

Green leaf salad (ve) (gf) £4

Jersey Royals - samphire, spinach, garlic & herb butter (v/ve) (gf) £6

Buttered seasonal greens (v) (gf) £6 (*vegan option available*)

Chargrilled tenderstem broccoli, Asian glaze, chilli, ginger, sesame (ve) (gf) £6.50

Pickled onion rings (ve) £4.50

Peas, edamame beans, onions, bacon, gem lettuce, wild garlic & mint butter £6.50